**A.D. Nuwan Sameera**

**No.113, Handapanagala, Weherayaya, Sri Lanka.**

 **CONTACT: +94715898052**

 **EMAIL: nuwansameera111@gmail.com**

 **SKYPE: nuwan123sameera**

 ***(****Applying for the****demi chef de party*** *in to the general kitchen****)***

* **PROFILE**

I am people orient and a successful team player. Professional and responsible approach to work. I am interest in improving and developing in a environment. I am keen conscientious reliable and a friendly person. I am patient and always smiling. I learn quickly and work efficiently.

* **OBJECTIVES**

With the knowledge and skills, I have acquired. My ambition is to work in a reputed organization where I could further my creativity. Knowledge and skill while sharing my knowledge and experience productivity with my employers.

To become a chef one day. At present I am trying to gain experience to reach my ultimate target.

* **KEY SKILLS**
* Teamwork is a key part of all my past roles, which involved working as part of a small team of Helpers, kitchen stewards, chefs, as well as working within the larger team towards the successful completion of the given duties.
* Possessing a high level of personal cleanliness and a comprehensive understanding of how to comply with all relevant food and safety standards.
* Having considerable knowledge of healthy foods, nutritional and hygienic matters.
* Ensuring that food is always ready on time and to the required standards.
* Ability to plan work schedules and assign duties in accordance to the work schedule.
* **EDUCATIONAL QUALIFICATON**

 G.E.C.[O/L] EXAMINATION-2010

* **PROFESSIONAL QUALIFICATIONS**
* Completed diploma in [International cookery] at Royal Lanka Hotel Management and training School.
* Successfully completed a food safety [Method of cookery, Basic soup, Sauces, Fish, Meat and poultry, vegetable cutting, Preparation and Presentation, Menu Planning, Cost Controlling and Food Hygiene]
* Ability of working under pressure including long hours working.
* I have fallowed HACCP and FIRST AID, FIRE FIGHTING.
* **WORKING EXPERIENCE**
* ***PRESENT EMPLOYMENT***

**GODAGAMA REACH HOTEL (SRI LANKA**

1. Position - commis 3
* 13th May 2012 to 20th February 2014

**PRIYANKARA HOTEL [KITHALA RISORT] (SRI LANKA) **

 **THREE STAR**

1. Position – commis 2
* 25th May 2014
* Until next offer

**LENOTRE PARIS FINE DINING RESTAURANT (DOHA, QATAR) **

1. Position commis 1
* 22th January 2016 to 31th of December 2016
* A French restaurant A class

**ROGER’S DINER RESTAURANT (DOHA, QATAR) **

 IV. 1st commis

* 01th January 2017 to 28th of February 2018
* An American restaurant A class

**MANEESHA CATERING SERVICE**

**OAK RAY ELLA GAP HOTEL**

Working casual as a senior Cook from **1 May 2018 to Present**

**RESPONSIBILITIES AND PERFORMS**

* Displaying my ability in grilled and seafood constantly evaluating American meals and food products to ensure that the highest quality standards are maintained.
* Making sure good nutritional standards are maintained when preparing meals.
* Ensuring that appropriate levels of hygiene and cleanliness (as Middle East requirements) are maintained in the kitchen.
* Ensure all the food produced is of the very highest standard and delicious.
* Meal preparation.
* Follow recipes and presentation specifications as set by restaurant management.
* Making hot and cold food according to the standard recipe.

**LANGUAGES**

* + English: fluent
	+ Sinhalese: fluent

 **COMPUTER LITERACY**

**Literate in Microsoft Office Packages 2007**

* Ms Word
* Ms Excel

**PERSONAL PROFILE**

**Name of full :** Abharana Dewayalage Nuwan Sameera

**Gender :** Male

**Date of birth :** 19- July- 1994

**Nationality :** Sri Lankan

**Permanent Address :** No.113, Handapanagala, Weherayaya, Sri Lanka

**Contact Number :** 00947158980

**Marital Status :** Single

**Passport No :** N35008506

**NIC No :** 942011350 V

**REFERENCE** – Executive Chef Nicolas Leseure +33788272968. Executive Chef Hirantha +94776512033.

 Chef De Party Mohomed +97433189510

**I do hereby certify that the above particulars are true and accurate to the best of my knowledge.**